CANNED MILK TO

stuffs aviation corps before many more weeks, according to advices from the mainland. The situation with regard to the radically higher milk prices which farmers are now asking of mile condensers and canners throughout the United States, indicates that materially higher prices will soon be asked by the canneries. In addition to the advance in prices of milk, tin plate for making condensed milk cans has jumped in price, which adds to their burdens, say the canning people.

The price heretofore asked for milk has been around \$2.10 to \$2.30 for a hundred pounds of milk. One hundred pounds is the standard for a case of condensed milk. The farmers asked, on the average, \$2.20 prior to October 1. Now they are demanding from \$3.10 to \$3.54 per hundred pounds of milk. This means a rise of between 90 cents to \$1.34 per case. In the middle west the advance on the grade of a case of condensed milk

Another important factor is the advance in the price of tin plate for making cans, of from 25 to 50 cents per case. This increase is looked for before the first of the year. With steel advancing in price, tin plate has risen, and dealers look for an additional 50 cents to be tacked on to the present price of a case of condused milk, making the gross increase, including the cost of milk, \$1.84 to \$2. Herbert Hoover has taken the matter in hand, but until the price of feet for cows has taken a decided drop, no belief in the milk condensing business is looked for.

A decided drop in the market prices of food stuffs, both vegetable and fruit. came as a welcome relief to the suffering consumer during the past few days. Without exception, every island product has experienced a slump in prices. Probably the most important is the 5 cent drop in the price of island eggs. These were selling at 80 cents a dozen a week ago, but have now dropped to 75 cents. Coast eggs remain

Bananas are selling on the local markets from 20 to 65 cents a bunch according to size. A good average bunch demands 35 cents. Excellent tomatoes have been received by many of the markets, and these are selling at 6 cents a pound. Last week the dealers were getting 10 cents for them. Sweet potatoes are about the same, selling for \$1,25 a bag. Imported Irish potatoes sold for \$3.50 last week, but took a decided drop during the past few days and may now be bought at \$3.25. Island corn is selling at \$80 a ton, against coast corn at \$90.

Recipes For Potato Dishes

POTATOES AT DINNER Potatoes may be used freely at dinner, the variety which we all like being secured by varying the ways in which the potatoes are served. Then, too, one should not overlook the fact that, since both of them are foods which are very palatable sources of tarch, by eating more potatoes one can diminish the bread eaten and thus belp to save wheat, which is such an important matter at the present time.

Many think that potatoes are at their best when prepared in the simplest ways, that is, baked or boiled, but even so some variety is possible, for they may be baked in their jackets, or with the skins rubbed or scraped off, or pared and baked in the pan with meat, the juice they absorb improving their flavor. The skins may be easily rubbed off new potatoes, and almost as easily from old potatoes provided they are first dropped for ten minutes in boiling water.

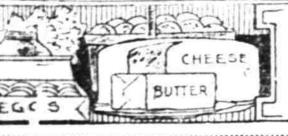
Potatoes may be boiled or steamed in the jackets, peeled entirely, or with only a ring peeled around the center. The boiled potatoes may be served as they are, or mashed, or riced. Such simple changes as these help to give

CREAMED POTATOES here are several different ways in fich creamed potatoes may be prepared. (1) Freshly boiled or cold boiled potatoes may be cut into small cubes and served heated in cream sauce. (2) Wash, pare, and cut potatoes into small cubes. Put into frying pan with a few slices of onion cut up very fine, and parboil 10 minutes. Pour off water. Add one tablespoon butter drippings, or other fat, seasoning of salt and pepper, and milk enough to cover. Cook for 15 or 20 minutes, or until the potatoes are well done and the sauce thick and creamy. It is necessary to stir the potatoes frequently to prevent sticking. The starch in the potatoes thickens the sauce. Creamed potatoes are particularly good to serve with fish or chicken,

Of the many possible recipes, the following are suggested as more or less typical:

Potato Soup-3 potatoes, of medium size: 4 cups skim milk, 1 small onion. 4 tablespoons butter or other fat. 2 tablespoons flour, 1 1-2 teaspoons salt. 1-4 teaspoon celery salt or 1 stalk of celery cut in inch pieces, 1-8 teaspoon chopped parsley, little cayenne pepper or paprika.

Boil the potatoes and when soft rub them through a sieve. Slice the onion and scald this and the celery with the milk. Take out the onion and celery and add the milk slowly to the potatoes. Melt two tablespoons butter or fat into which mix the dry ingredients, and stir into the when ready to serve. The parsley



SATURDAY FOOD SPECIALS



Why Do They Smile?



The Breakfast St

All eat Quaker Oats and all are happy, head, y and wise. Father cats Quaker Oats, so does mother six ter and brother. It is always time to start eating it and you will never stop.

SATURDAY SPECIAL OFFER

Quaker Oats Two Packages for 25c

Just received from the coast and each contains a

DROP 5 CENTS C. O. YEE HOP & CO

King Street

QUALITY FOODS

FRESH RANCH EGGS

Direct from California and distinctly not cold storage, per dozen, 60c

POTATOES

Per 100-lb bag, \$3.00

ONIONS

Per 100-lb. bag, \$2.50

NEWTOWN PIPPIN APPLES Per box, \$1.50

California Feed Co., Ltd.

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SPECIALS

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Potato and "Think-of-Me" Salads

Appetizing, palate-tempting combinations. with an excellent Mayonnaise Dressing

Per pound, 25c

Freshly-ground Horseradish 15c Jar—2 Jars for 25c

METROPOLITAN MEAT MARKET

New-White-Clean-Sanitary

Phone 3-4-4-5

boiling soup. Boll one minute; strain, improves the looks and adds a little "I think he must be. I, haven't in the place of flour. A covered glasadd the remainder of the butter, or to the flavor, but may be omitted if heard him bragging about it.—Detroit jar is a convenient receptacle for fat, and sprinkle with the parsley this is more convenient. Free Press.

WEEKLY PRODUCE REPORT

By A. T. LONGLEY, Marketing Superintendent. ISSUED BY THE TERRITORIAL MARKETING DIVISION FOR WEEK ENDING, OCT. 19

WHOLESALE. Small consumers cannot 'in at these prices 04 Planuts, large, th 12 to 13

. Haw., small, yel. To on to 75 no Cucumbers, dozen Jap. seed. cwt.

Cattle and sheep are not bought at live weight. They are slaughtered and paid for on a dressed weight basis.

Hogs weighing up to 150 lbs. .17 to .18 DRESSED MEATS

The following are prices on feed, f. 8. b. Honolulu: Corn, sm., yel, ton 90.00 Oats, ton 64.00 to 65.00 Corn, lg., yel., ton..... 84.00 to 85.00 Wheat, ton 85.00 to 88.00 Corn, cracked, ton 86.00 to 87.00 Middling, ton 64.00 to 65.00 Barley, ton 57.50 to 58.00 Hay, alfalfa 36.00 to 38.00

BEGIN ON SUNDAY, OCTOBER 21

"We need," he said, "some sort of a

lists of families, by counties, and the

All existing organizations will be

utilized in reaching these. It will be

a man and woman proposition, calling

astic community leaders. Their work

will be backed up by the publicity

furnished by newspapers, moving pic-

tures and terse posters that carry the

story. The fact that the campaign will

be carried on by communities and

states will doubtless inject into it a

large element of competition. The re-

sults will be communicated each day

from the country committees to states

headquarters, and from there wired to

Washington. Each town and country

is expected to try for a 100 per cent record and the Food Administrators

count on a final tally of all America.

emblem that pledges that family, man

and wife, young and old, to food con-

servation, and to an open declaration

of allegiance to the governent.

This means that in the windows of every American home will hang the

Under the direction of the Federal at a conference of the Federal Food Food Administrators, a national Food Administrators with the United States Pledge campaign is planned for the Food Administration heads. week of October 21 to 28. This will In his address to the state officials, be an intensive drive to enroll all Food Administrator Hoover explained American families as members of the the psychology of the pledge-card.

Food Administration. A million and a quarter signatures moral, definite attachment of every were secured to the pledge cards dur- household in the country to national ing the summer by the woman's com- service that will form a binding link. mittee of national defense. This was that will maintain the constancy of a great achievement, for the handi- reaction in the household over the encaps were many, but the goal of this tire period of the war." new campaign is to secure pledges | The state campaigns will be worked from the rest of the twenty-two mil- through state executive committees lion American families. It will be down through country, city, village, worked as a sharp campaign to cement and township committees. The fedall America into one great fighting eral administrators have complete

Every man or woman who signs the campaign workers are prepared to pledge card becomes voluntarily a reach every family from the most member of the United States Food crowded city tenement to the remo-Administration, and promises to carry test farm home. out its directions and advice on food economy as far as possible. Thus America seeks to accomplish what Europe has wrought by stern legal en- for the voluntary services of enthusi-

The plans of the campaign were mapped out in Washington, September 12,

Flour Due For 40 Cent Drop By November

+ flour is expected by the first of + + next month. Flour that is now + → selling for \$3 a bag is expected to →] + drop at least 10 cents. Local + + dealers are anxiously awaiting + + the arrival from the mainland of + + new shipments of white flour + ♦ which was sold at the mills on ◆ ♦ the new basis of \$10.50 per bar- ♦ rel, the price that was recently + fixed by the federal food commis- + sion. Dealers expect a drop of + + at least 40 cents a barrel by the + + first of November, which would + make a reduction of 10 cents per ◆ + bag to the consumer. Flour on + + the local markets is ranging in + prices but \$3 is a good average * As soon as the mainland ship- +

+ ments are received the first of a + * series of drops is expected.

DON'T WASTE DRY BREAD; SINGLE SLICE VALUABLE

Waste no dry bread. A single slice is valuable and every bit thrown away means greater hunger in Europe Here are practical ways to use dry bread and thereby keep in the food saving campaign, as urged by the United States food administration: Cut it in thin slices and toast it Crisp toast is appetizing with almost

any breakfast drink. Cut portions of loaves into cubes about three-fourths of an inch square. put in a shallow pan and toast in the oven to a golden brown. Serve for use in soup.

Revive the old fashioned dish of bread and milk-an excellent use for

Make into bread pudding, using raisins liberally to give flavor and make the dish more attractive and nourish-Or break up the dry bread into small pieces and crush with a rolling pin.

saving the bread crumbs for future use

DO you leave the breakfast table with that feeling that

Are You Satisfied?

you enjoyed your cup of coffee! OR do you wish to find a brand to your own taste-

WE add to the aroma of our Pure Kona Coffee-fresh ness. Ground while you wait-4 pounds, \$1.00.

WING HING CO.

Hotel Street, opp. Bethel

Phone 4341

"It Costs Less"

"It Feeds More"

Include Poi In Your Menu

It is not only that it tastes good prepared in a dozen different ways, but also that it costs less and contains more nutrition than any other food before the public.

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We Feed the Army and Navy

As wholesalers of anything and everything to eat—we are called upon daily to make large shipments to the forts. Let us supply your store.

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Offices at Hawaiian Fisheries

GROCERIES-MEATS-FISH-VEGETABLES

FISH PRICES SOAR AS RESULT OF WAR

The price of fresh fish is becoming very alarming and the people of Honolulu will either have to go without eating fish or resort to canned goods.

We carry a full line of tuna, salmon, sardines, shrimps, crabs, clams, lobsters and oysters in different size

Paragon Meat Market

PHONE 1104

BERETANIA near ALAKEA ST.

Pots and Pans Need

to be thoroughly cleansed not merely washed -and there is nothing "just as

good" as Sapolio for the purpose. Sapolio, the great labor saver removes the grease, routs the dirt and polishes like new.



Try it just once and you will always use

ENOCH MORGAN'S SONS CO., New York

Armours **PRODUCTS**

Try these Veribest Package Foods Peanut Butter Loaf Goods Sandwich Daintles Pork and Beans Corned Beef

Vienna Sausage

Are cooked in our great sanitary kitchen by the special Armour process that retains absolutely the natural flavors. The Asian family includes over 100 delicious food products. Government Inspection assures the purity. In buying them, you get full quantity; there is no cooking for you to do, hence no loss through shrinkage. Varying sized packages enable you to buy the exact quantity you want.

Park and Beans, Luncheon Beef, Sandwick Du nties, Salmon, Sardines, Tuna, Ketchup, etc.

ARMOUR & COMPANY

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